

MR T'S SAVVY BLANC 2024



A TOAST TO NATURE & A BIT OF MISCHIEF

Erin Wines is our family's cheeky salute to nature's glorious diversity. Every vintage is crafted with hand and heart, not cold machinery, or inflated egos, echoing the untamed soul of the majestic Bot River. And if you are wondering, yes, every vine, bird, critter, and even that scraggly native shrub seems to be in on the secret.

VINEYARD REPORT

Winter and spring delivered good soil moisture, then the season ran hot, dry and windy. Vines stayed healthy, but ripening moved fast and harvest came early. Berries were small, disease pressure low, and fruit clean. The Sauvignon Blanc stayed bright and pure despite the heat—firm acidity, clear fruit and a light saline edge.

WHAT'S IN THE GLASS

The recipe

We are dedicated to the use of estate grapes only; we know them and can attest to their quality. Harvesting is carried out by hand, and the grapes are sorted twice both in the vineyard and prior to processing.

In the Cellar

The grapes were pressed, unfiltered, into a 3rd fill French oak barrel allowing the inclusion of fine lees. The wine underwent spontaneous natural yeast fermentation and malolactic fermentation in barrel, before 11 months on the lees. It was racked off prior to bottling (unfiltered).

Tasting & Connection

Do not expect your typical tropical fruit Sauvignon here. The combination of wild yeast and extended lees contact result in a lean and mineral taste profile, mouthwatering acidity, and a textured palate.

Initially, this wine was earmarked as 'for family only' giving us the freedom to celebrate a personality that meant so much to us. But things change, and we couldn't be happier to share the tale of Mr T (or Tigger to his friends). Mr T was an 80kg 'lapdog' with a severe case of resting 'dumb face'. Despite that, he was a guardian, a friend, companion, and all-around ball of affection. He was a cherished member of our family, and this off-centre Sauvignon Blanc is both our tribute and celebration of his memory.

TECHNICAL SPECIFICATIONS

Alcohol | 12% Residual Sugar | 1.02 g/l pH | 3.40 Titratable Acidity | 6.39g/l

